



# BARRAMUNDI AND SCALLION SRIRACHA PESTO

with Buttery Ginger Rice and Roasted Brussels Sprouts



HELLO

## SCALLION SRIRACHA PESTO

This dynamic condiment hits all the right notes.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 700



Barramundi  
(Contains: Fish)



Scallions



Brussels Sprouts



Ginger



Sesame Oil



Jasmine Rice



Sriracha



Lime



Soy Sauce  
(Contains: Soy)

## START STRONG

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, the spoon allows you to get into ginger's knobby nooks.

## BUST OUT

- Baking sheet
- Paper towels
- Small pot
- Large pan
- Medium bowl
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (5 tsp | 10 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Ginger **1 Thumb** | **2 Thumbs**
- Scallions **2** | **4**
- Lime **1** | **2**
- Brussels Sprouts **8 oz** | **16 oz**
- Soy Sauce **2 TBSP** | **4 TBSP**
- Jasmine Rice **½ Cup** | **1 Cup**
- Sesame Oil **1 TBSP** | **2 TBSP**
- Sriracha **1 tsp** | **2 tsp**
- Barramundi\* **10 oz** | **20 oz**

\* Barramundi is fully cooked when internal temperature reaches 145 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and mince or grate **ginger** until you have 2 TBSP. (**TIP:** Save any extra ginger for another time. We like throwing whole knobs into our tea.) Trim and finely chop **scallions**. Quarter **lime**. Trim and halve **Brussels sprouts**.



## 4 MAKE PESTO

Meanwhile, in a medium bowl, combine **scallions**, **sesame oil**, **1 tsp minced ginger**, **1 tsp sugar**, juice from **2 lime wedges**, and as much **sriracha** as you like. Season with **salt** and **pepper**. Taste and add more ginger or lime juice, if desired.



## 2 ROAST BRUSSELS SPROUTS

Toss **Brussels sprouts** on a baking sheet with a large drizzle of **oil** and a large pinch of **salt** and **pepper**. Roast on top rack for 15 minutes, then remove from oven and carefully toss with **2 tsp soy sauce** (save the rest for step 6). Return Brussels sprouts to oven until browned and crispy, about 5 minutes more.



## 5 COOK FISH

Pat **barramundi** dry with paper towels; season all over with **salt** and **pepper**. Heat **1 TBSP oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add fish, skin sides down, and cook until lightly browned and crispy, 3-4 minutes. Carefully flip and cook until fish is firm and cooked through, 3-4 minutes more.



## 3 COOK RICE

Meanwhile, melt **1 TBSP butter** in a small, lidded pot over medium-high heat. Add **1 TBSP minced ginger**. Cook, stirring, until fragrant, about 1 minute. Add **¾ cup water** and a pinch of **salt**, then bring to a boil. Stir in **rice**, then cover and reduce heat to low. Cook until water has absorbed and rice is tender, about 15 minutes.



## 6 FINISH AND SERVE

Fluff **rice** with a fork, then stir in **1 TBSP butter** until melted. Season with **salt** and **pepper**. Divide rice and **Brussels sprouts** between plates. Top with **fish** and **pesto**. Drizzle with remaining **soy sauce** (to taste). Serve with any remaining **lime wedges** on the side.

## ALLIUM-AZING!

Love this punchy pesto? Try making it again to top steaks.

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